



 **WYNDHAM**  
Deerfield Beach Resort

# *Banquet Menu*

# WYNDHAM DEERFIELD BEACH RESORT

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Stylish and intimate, our resort is the perfect place to host events and meetings. With access to the pristine white sands of Deerfield Beach and breathtaking floor-to-ceiling ocean views, our hotel provides an exquisite location to gather with friends, family and colleagues. With catering service from our banquet staff and step-by-step planning assistance from our dedicated team of experienced professionals, Wyndham Deerfield Beach Resort ensures that your South Florida experience is executed effortlessly.





# EVENT SPACE

## Royal Palm Ballroom

This elegantly appointed ballroom boasts 2,730 square feet of space, warm, inviting décor and capacity to comfortably accommodate 300 attendees. The ballroom layout can be adjusted to accommodate more intimate events.



## Poinciana

This meeting room is perfect for small meetings and gatherings. The room includes prominent permanently mounted flat-screen TV, state-of-the-art sound system and plenty of electrical outlets.



## Cypress

This meeting room is perfect for small meetings and gatherings. The room includes prominent permanently mounted flat-screen TV, state-of-the-art sound system and plenty of electrical outlets.



# EVENT SPACE

## Acacia

This boardroom is perfect for small meetings. The room includes prominent permanently mounted flat-screen TV, state-of-the-art sound system and electrical outlets.



## Cafe Med

Featuring a Modern space, breathtaking views, and footsteps away from Deerfield Beach! We offer this event space for all occasions.



## East Pool Area

Impress clients with the panoramic view afforded at our wonderful pool area. With room for 175 attendees, our poolside space is perfect for intimate and impressive evening functions of all kinds.





# PICTURES



# BAR PACKAGES

## Deluxe Open Bar

Incl. 2 Domestic Beers, 2 Imported Beers, 3 Wines, Assorted Liquors, Soft Drinks and Water

**1 Hour \$27**  
**2 Hours \$40**

**3 Hours \$54**  
**4 Hours \$66**

### Liquor

Dewar's White Label  
Jim Beam  
Tanqueray  
Deep Eddy  
Bulliett  
Bacardi Superior  
Jose Cuervo

### Cordials

Amaretto  
Bailey's Irish Cream  
Kahlua

### Domestic Beer

Bud Light  
Coors Light  
White Claw

### Red Wine

Coastal Vines Cabernet Sauvignon  
Coastal Vines Pinot Noir  
Amado Sur Red Blend  
Coastal Vines Merlot

### White Wine

Coastal Vines Pinot Grigio  
Joel Gott Sauvignon Blanc  
Coastal Vines Chardonnay

### Imported Beer

Corona  
Heineken

## Top Shelf Open Bar

Incl. 2 Domestic Beers, 2 Imported Beers, 3 Wines, Assorted Liquors, Soft Drinks and Water

**1 Hour \$42**  
**2 Hours \$54**

**3 Hours \$69**  
**4 Hours \$84**

### Liquor

Johnnie Walker Black  
Maker's Mark  
Bombay Sapphire  
Grey Goose  
Bushmills  
Captain Morgan  
Patron Silver

### Cordials

Amaretto  
Bailey's Irish Cream  
Kahlua

### Domestic Beer

Bud Light  
Coors Light  
White Claw

### Red Wine

J Lohrs Cabernet Sauvignon  
Benzinger Chardonnay  
Trivento Amado Sur Malbec  
St Francis Merlot

### White Wine

Casopaldo Pinot Grigiot  
Nobile Vines Pinot Noir  
Joel Gott Sauvignon Blanc

### Imported Beer

Corona  
Heineken

+\$175 bartender fee per bartender per 100 persons will be applied for up to 4 hours of service.

A \$50 per hour, per bartender, overtime charge applies for every hour after 4 hours.

# BAR PACKAGES

## Beer & Wine

Incl. House Beer, House Wine, Soft Drinks and Water

**1 Hour \$23**  
**2 Hours \$30**

**3 Hours \$43**  
**4 Hours \$54**

### Domestic Beer

Bud Light  
Coors Light  
White Claw

### Red Wine

Coastal Vines Cabernet Sauvignon  
Amado Sur Red Blend  
Coastal Vines Merlot

### Imported Beer

Corona  
Heineken

### White Wine

Coastal Vines Pinot Grigio  
Coastal Vines Pinot Noir  
Joel Gott Sauvignon Blanc  
Coastal Vines Chardonnay

## Four-Hour Non-Alcoholic Bar

**\$25**

Incl. Custom Mocktails, Soft Drinks, Bottled Water,  
Assorted Juices and Fruit -Infused Water

## Specialty

**Drink Ticket, \$10**

### Bubbly Bar, \$13

prosecco with oj, pureed strawberry, peaches & pineapple with fresh fruit garnish

### Mojito Bar, \$15

pre-made pitchers of bacardi rum classic mojitos, or fruit flavored with blueberries, strawberries & raspberries

### Sangria Station, \$15

red, white and rosé sangrias, fresh fruit & berries, mint & basil

### Champagne Tower, \$15

## Bar Enhancements

Classic Margaritas (per gallon)	\$160
Coconut Mojitos (per gallon)	\$160
Rum Punch (per gallon)	\$160
Sangria (per gallon)	\$160

+ \$175 bartender fee per bartender per 100 persons will be applied for up to 4 hours of service.  
A \$50 per hour, per bartender, overtime charge applies for every hour after 4 hours.

# WINE BY THE BOTTLE / HORS D'OEUVRES

## Wine By The Bottle

For pricing, inquire within

### Red Wine

Coastal Vines Cabernet Sauvignon  
J. Lohr 7 Oaks Cabernet Sauvignon  
Apothic Cabernet Sauvignon  
Coastal Vine Pinot Noir  
Acrobat Pinot Noir  
Cigar Box Malbec  
Casillero Del Diablo Malbec  
Coastal Vines Merlot  
Casillero Del Diablo Red Blend  
Amado Sur Red Blend

### White Wine

Coastal Vines Chardonnay  
J. Lohr Chardonnay  
Sonoma Cutrer Chardonnay  
Coastal Vines Pinot Grigio  
Caposaldo Pinot Grigio  
Santa Margherita Pinot Grigio  
Coastal Vine Sauvignon Blanc  
Kim Crawford Sauvignon Blanc  
White Zinfandel

### Champagne

Wycliff  
Chandon, Brut  
Perrier Jouet, Brut  
Veuve Clicquot, Yellow Label

### Sparkling Wine

Riesling, Relax  
Rose, Cupcake  
Prose, Prosecco

## Hors D'oeuvres

PER 100 PIECES  
with a min. of 50 pieces

Beef Empanadas	\$300
Beef Teriyaki Satay	\$300
Caprese Skewer	\$300
Coconut Shrimp	\$300
Franks En Crouete	\$300
Mahogany Chicken Bites	\$300
Meatballs (Choose from Swedish, Italian or Teriyaki)	\$300
Mini Beef Sliders	\$300
Smokey Tomato Bisque & Grilled Cheese Shooters	\$300
Spanakopita	\$300
Stuffed Mushrooms	\$300
Tomato & Basil Bruschetta	\$300
Vegetable Spring Rolls	\$300
Crab Cakes	\$500
Sea Scallops Wrapped in Bacon	\$500
Shrimp Cocktail Shooters	\$500
Smoked Salmon Cucumber Bites	\$500

+ \$175 bartender fee per bartender per 100 persons will be applied for up to 4 hours of service.

A \$50 per hour, per bartender, overtime charge applies for every hour after 4 hours.



# STATIONS

## STATIONS

### **Taco, \$18**

marinated beef, black beans, shredded lettuce, pico de gallo, shredded cheeses, salsa, sour cream, guacamole

### **Sliders, \$22**

beef, crispy chicken & pulled pork, cheddar cheese, bacon, lettuce, tomato, caramelized onions, relish, pickles, chipotle mayo, spicy mustard, ketchup (based on 1 of each slider per person)

### **Wings, \$22**

traditional or boneless chicken wings with assorted sauces (hot, bbq, teriyaki, korean bbq, chipotle, garlic parmesan), celery, carrots, ranch dressing (beyond chicken, +\$2/person)

### **Seafood, \$45**

peel & eat shrimp, fish ceviche, oysters, smoked fish dip with crackers, cocktail sauce, horseradish

## LIVE ACTION STATIONS

### **Stirfry, \$22**

sautéed beef and chicken, fried rice, fresh garden vegetables, soy sauce, ginger, and garlic

### **Risotto, \$22**

shrimp, mushrooms & vegetables

### **Italian, \$25**

rigatoni & linguine pastas, grilled chicken, italian sausage & meatballs, assorted fresh veggies, herbs & parmesan cheese, bolognese, marinara, alfredo and garlic & olive oil sauces  
tortellini pasta, +\$2/person  
shrimp, +\$2/person

+\$125 chef fee per live action station

# STATIONS

## DISPLAY

**Domestic Cheeses with Gourmet Crackers & Crostini, \$12**

**Vegetable Crudités, \$12**

**Tortilla Bar, \$15**

tri-colored nachos, guacamole, charred tomato salsa, pico de gallo, tomatillo salsa, chorizo queso dip, sour cream & jalapeños

**Tropical Fruits & Berries with Yogurt Dips, \$15**

**Mediterranean Display, \$18**

hummus, tzatziki, pita, roasted vegetables, olives

**Dessert Display, \$21**

chocolate covered strawberry, cream puff, key lime tart, mini cheesecake & bourbon bread pudding

**Charcuterie Board, \$22**

cured meats, gourmet cheeses, vegetables, assorted artisan breads

**Loaded Mac & Cheese Bar, \$25**

cheddar & white cheese sauce  
toppings: bacon, peas, sundried tomatoes  
add braised short rib, +\$8/person  
add sautéed shrimp, +\$9/person

**Late Night Food Truck, \$36**

mini bbq chicken sandwiches, mini Philly cheesesteaks, pretzel bites & mini baskets of french fries

**Jumbo Shrimp Cocktail Display, \$MARKET**

## CARVING

**Citrus Brined Pork Loin (Serves 20)**

**\$250**

Side of Yucca with Mojo, +\$4/person

**Roasted Turkey (Serves 25)**

**\$295**

**Cashew Crusted Grouper (Serves 20)**

**\$300**

Side of Cilantro Jasmine Rice, +\$4/person

**Slow Roasted Prime Rib (Serves 20)**

**\$495**

## DESSERT STATIONS

**Ice Cream Sundae Bar, \$14**

vanilla & chocolate ice cream, cherries, bananas, chopped nuts, sprinkles, marshmallows, crushed oreos, graham crackers, chocolate sauce, caramel sauce, whipped cream

**Candy Table, \$14**

colorful sweets & chocolate treats with goodie bags for guests to fill

**S'mores Bar, \$14**

marshmallows, chocolate bars, graham crackers & roasting sticks

**Gelato Bar, \$18**

assorted gelato flavors from our very own Vaniglia E Cioccolato Gelateria

**Viennese Table, \$18**

assorted miniature cakes, tarts, macaroons, & cookies

+ \$125 chef fee per carving station

# MENUS

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## BREAKFAST

### **CONTINENTAL, \$25**

Florida Orange & Ruby Red Grapefruit Juices  
Seasonal Fruit Display  
Assorted Muffins & Danish  
Cold Cereal  
Freshly Brewed Coffee & Tea

### **DELUXE CONTINENTAL, \$30**

Florida Orange & Ruby Red Grapefruit Juices  
Seasonal Fruit Display  
Assorted Muffins & Danish  
Assorted Bagels  
Cream Cheese, Butter & Fruit Preserves  
Flavored Greek Yogurt & Granola  
Oatmeal  
Freshly Brewed Coffee & Tea

### **HEALTHY CHOICE BREAKFAST, \$35**

Whole Wheat Breads  
Assorted Low Fat Individual Yogurt  
Sliced Seasonal Fruit & Granola  
Scrambled Egg. Whites  
Steel-Cut Oatmeal  
Turkey Bacon  
Whole Wheat French Toast  
Florida Orange Juice & Assorted Juices  
Freshly Brewed Regular & Decaf Coffee  
Herbal & Regular Teas

### **THE WYNDHAM, \$40**

Florida Orange & Ruby Red Grapefruit Juices  
Seasonal Fresh Fruit Display  
Assorted Muffins & Danish  
Assorted Bagels  
Cream Cheese, Butter & Fruit Preserves  
Flavored Greek Yogurt & Granola  
Scrambled Eggs  
Bacon  
Sausage  
Breakfast Potatoes  
Oatmeal  
Freshly Brewed Coffee & Tea

Buffets require a minimum of 25 guests.  
A \$5 per person charge will apply to groups under 25 guests.



# MENUS

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## BRUNCH

### THREE-HOUR BLOODY MARY OR MIMOSA BAR, \$35

#### BRUNCH, \$60

Orange and Grapefruit Juices  
Seasonal Fruit Display  
Assorted Breakfast Breads  
Bagels with Cream Cheese, Fruit Preserves & Butter  
Specialty Muffins and Danish  
Scrambled Eggs  
Hickory Smoked Bacon  
Chef's Breakfast Potatoes of the Day  
Mahi Mahi with Pineapple Salsa  
Pasta Primavera  
Chicken Piccata  
Garden Salad  
Freshly Brewed Coffee & Tea

#### DEERFIELD BEACH PIER BRUNCH, \$60

Strawberry & Banana Smoothies  
Sliced Tropical Fruit Display  
Fresh Baked Croissants and Pastries  
Smoked Salmon Display, Bagels, Dill Cream Cheese, Sliced Tomato, Red Onion & Capers  
Cage-Free Scrambled Eggs  
Chorizo Benedict, Avocado Hollandaise  
Coconut French Toast, Guava Syrup  
Applewood Smoked Bacon  
Chicken Apple Sausage  
Roasted Breakfast Potatoes  
Grilled Chicken Breast, Sweet Potato Hash, Grain Mustard Velouté  
Poached Atlantic Salmon, Heirloom & Arugula Salad, Pickled Shallots  
Freshly Brewed Coffee & Tea

Buffets require a minimum of 25 guests.  
A \$5 per person charge will apply to groups under 25 guests.

# MENUS

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## ENHANCEMENTS

### Parfait, \$8

Plain Yogurt, Flavored Greek Yogurt, Granola, Toasted Coconut, Almonds, Dried Cranberries, Mixed Berries

### Breakfast Sandwiches (Select 2), \$10

- Bacon, Egg & Cheese Croissant
- Quesadilla with Egg, Cheese, Salsa Roja & Cilantro
- Scrambled Egg Whites with Spinach & Feta on a Whole Wheat Wrap
- Egg White Frittata, Mushrooms, Asparagus, Onions & Feta on Sliced Tomato

### \*Omelets, \$15

Fresh Vegetables, Assorted Cheeses & Meats, Lobster +\$9

### \*Belgian Waffles, \$15

Chocolate Chips, Blueberries, Sliced Bananas, Fresh Strawberries, Powdered Sugar, Maple Syrup & Butter

### Caprese Salad, \$8

fresh mozzarella, vine ripe tomatoes, fresh basil & pesto

### Chicken Piccata, \$10

sautéed in a tangy lemon-butter sauce studded with capers

### Smoked Salmon, \$18

Red Onions, Tomatoes, Cucumbers, Capers, Bagel & Cream Cheese

### Bloody Mary's or Mimosas

Unlimited (3 Hrs)

\$35

Glass/Person

\$12

\*+\$125 chef fee will be applied

# BREAK MENUS

## BREAKS AM & PM

### **Fruitful, \$16**

Fresh Fruit Skewers  
Fruit & Nut Mix  
Granola Bars  
Berry Infused Water

### **Power, \$16**

Protein Bars  
Individual Bagged Mixed Nuts  
Green Smoothie Shooters  
Whole Apples  
Florida Oranges  
Red Bull

### **Coffee, \$16**

Assorted Donuts  
Fruit Salad  
Coffee & Tea  
Flavored Creamers

### **Savor The Moment, \$16**

Tortilla Chips  
Spicy Salsa  
Guacamole  
Creamy Queso Dip  
Ice Tea

### **Mediterranean Vacation, \$22**

Fresh Vegetable Crudit   
Creamy Hummus Mediterranean Dip  
Pita Chips  
Assorted Cheeses

### **Give 'Em Something to Taco 'Bout, \$22**

Taco Lettuce Wraps  
Bite Size Burritos  
Tortilla Chips  
Black Bean Salsa  
Classic Salsa  
Aqua Fresca

### **Little Italy, \$22**

Antipasto Board  
Mini Italian Hoagie Sandwiches  
Pizza Bites  
Bruschetta Bites  
Mini Gelato Cones

### **Fudge Brownies, \$35**

### **Dime a Dozen (Priced by the Dozen), \$35**

Fresh Baked Cookies  
Choice of:  
Chocolate Chunk Oatmeal Raisin Sugar  
One Gallon of Coffee and Tea

## BEVERAGE SERVICE

### **Assorted Soft Drinks, \$3/person**

### **Half Day Coffee Service, \$12/person**

Served for 4 Hours (No Modifications)

### **Half Day Beverage Service, \$18/person**

Served for 4 Hours (No Modifications) Coffee,  
Tea, Juice, Water, Soda

### **All Day Coffee Service, \$22/person**

Served for 8 Hours (No Modifications)

### **All Day Beverage Service, \$28/person**

Served for 8 Hours (No Modifications) Coffee,  
Tea, Juice, Water, Soda

### **Freshly Brewed Regular & Decaf Coffee, \$50/gallon** (Serves 20)

Breaks require a minimum of 25 guests.

A \$5 per person charge will apply to groups under 25 guests.



# LUNCH MENUS

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## BUFFET LUNCH

### **MAKE IT HEALTHY & LITE SALAD BAR, \$35**

**\*add Grilled Chicken or Grilled Beef Strips, +\$7/person**

Vegetable Soup  
Hard Boiled Eggs  
Garden Green Salad Bar: Sliced Mushrooms, Black Olives,  
Sliced Red Onions, Banana, Red & Yellow Bell Peppers,  
Shredded Carrots, Shredded Mozzarella & Cheddar Cheeses

#### **Dessert**

Sorbet with Seasonal Berries

#### **Served with:**

Freshly Brewed Coffee  
Iced Tea

### **THE WRAP UP, \$35**

#### **Starter**

Chicken Noodle Soup  
Garden Salad

#### **Main (3)**

##### **Tuscan Grilled Vegetable**

tomato, zucchini, spinach, portobello

##### **Grilled Chicken Caesar**

romaine & parmesan

##### **Mediterranean Turkey**

lettuce, tomato, pepperonchini, onion & tzaziki sauce

##### **Buttermilk Fried Chicken Tenders Wrap**

crispy fried tenders wrapped in a chewy tortilla with  
fresh lettuce, tomatoes, onions and a creamy ranch  
dressing

#### **Served with**

Coleslaw  
Individual Bags of Potato Chips  
Fresh Baked Cookies & Brownies  
Assorted Soft Drinks & Water

Buffets require a minimum of 25 guests.  
A \$5 per person charge will apply to groups under 25 guests.

# LUNCH MENUS

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## BUFFET LUNCH

### ALL AMERICAN BACKYARD BBQ, \$40

\*served with Corn Bread

#### Salads

Mixed Garden Greens Salad

Ranch & Bacon Potato Salad

#### Main

Smoked Brisket

BBQ Chicken Breast

#### Accompaniments

Corn on the Cob

Baked Beans

Buttery Green Beans

#### Dessert

Apple Pie

#### Served with:

Freshly Brewed Coffee

Iced Tea

## BOXED LUNCH

### BEACH PICNIC, \$28

#### Sandwich (2)

##### Chicken Cuban

swiss cheese, pickles, mustard on hoagie roll

##### Turkey Club

bacon, lettuce, tomato on multigrain bread

#### Tuscan Grilled Vegetable Wrap

tomato, zucchini, spinach, portobello mushrooms

#### Italian Sub

hoagie made with salami, prosciutto, mortadella, ham and capicola with provolone cheese drizzled with Italian dressing

#### Snacks

Potato Chips

#### Dessert (1)

Chocolate Chunk Cookie

Fudge Brownie

#### Served with:

Piece of Whole Fruit

Bottled Water

Buffets require a minimum of 25 guests.  
A \$5 per person charge will apply to groups under 25 guests.

# LUNCH MENUS

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## PLATED LUNCH

### THE WYNDHAM

#### FIRST COURSE (1)

##### **Classic Caesar**

garlic croutons, shaved parmesan, romaine

##### **Corn & Sweet Potato Chowder**

##### **Warm Luncheon Rolls**

#### SECOND COURSE (2)

##### **Risotto, \$34**

Mushroom Truffle Risotto

##### **Herb Roasted Chicken, \$36**

sautéed cherry tomatoes in a garlic & olive oil sauce

##### **Chicken Piccata, \$36**

sautéed in a tangy lemon-butter sauce studded with capers

##### **Salmon Teriyaki, \$38**

seared in a teriyaki glaze

##### **Herb-Crusted Mahi Mahi, \$38**

grilled with pineapple-jalapeno salsa

##### **Petite New York Strip Steak, \$42**

##### **Braised Shorts Ribs, \$42**

in a cabernet demi reduction

#### ACCOMPANIMENTS (2)

Coconut Rice

Roasted Red Bliss Potatoes

Garlic Romano Whipped Potatoes

Asparagus Spears

Sauteed Vegetable Medley

#### THIRD COURSE

Chef's Cake of the Day

#### BEVERAGE

Freshly Brewed Regular & Decaf Coffee

Iced Tea

All lunches served with warm luncheon rolls.



# DINNER MENUS

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## BUFFET DINNER

### BELLA VITA: A TASTE OF ITALY!, \$55

#### Salad

##### Caprese

fresh mozzarella, vine ripe tomatoes, fresh basil & pesto

#### Soup

**Minestrone** a traditional Italian soup filled with vegetables and pasta cooked in a hearty vegetable broth

#### Appetizer

**Meatballs** Italian style made with beef, veal and pork baked and served in marinara sauce

#### Entrees

**Chicken Piccata** sautéed in a tangy lemon-butter sauce & capers

**Rigatoni Bolanase** rigatoni pasta cooked with Bolognese sauce which consists of beef, veal and pork cooked in red wine and tomato sauce

#### Dessert

Ricotta Cheesecake  
Tiramisu

#### Beverage

Freshly Brewed Regular & Decaf Coffee  
Iced Tea

### THE WYNDHAM, \$59

#### Salad

##### Garden Salad

cucumbers, grape tomatoes, shaved carrots, feta, spinach & baby arugula with champagne vinaigrette

#### Entrees

**Braised Shorts Ribs** in a cabernet reduction

**Honey Spiced Grilled Chicken Breast** coated with a savory spice rub & a sweet honey glaze

**Herb Grilled Mahi Mahi** with pineapple-jalapeno salsa

#### Accompaniments

Garlic Whipped Mashed Potatoes  
Sautéed Vegetable Medley

#### Dessert

Key Lime Pie  
OR  
Chocolate Mousse

#### Beverage

Freshly Brewed Regular & Decaf Coffee  
Iced Tea

Buffets require a minimum of 25 guests.  
A \$5 per person charge will apply to groups under 25 guests.

# DINNER MENUS

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## BUFFET DINNER

### LATIN SPICE, \$65

#### Salad

##### Garden Salad

cucumbers, grape tomatoes, shaved carrots, feta, spinach & baby arugula with champagne vinaigrette

#### Appetizers

##### Yucca Bites

Golden brown tender yucca bites topped with garlic cilantro aioli

##### Spicy Grilled Shrimp

Grilled shrimp marinated in garlic and roasted red pepper with mild peppered aioli sauce

#### Entrees

**Ropa Vieja** flank steak braised in a flavorful sauce made with bell peppers, onions and briny pimento stuffed olives

**Fricassee de Pollo** sautéed braised chicken simmered in a stew of potatoes, bell peppers, garlic and herbs

**Salmon with Sweet Onion Glaze** baked Alaskan salmon sautéed with black pepper and lemon topped off with a sweet onion glaze and crispy fried onions

#### Accompaniments

Sweet Plantains

Yellow Rice

#### Dessert

Caramel Flan

#### Beverage

Freshly Brewed Regular & Decaf Coffee

Iced Tea

Buffets require a minimum of 25 guests.  
A \$5 per person charge will apply to groups under 25 guests.

# DINNER MENUS

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## BUFFET DINNER

### FLAVORS OF FLORIDA, \$75

Served with Cuban bread & Salted Butter

#### Salad

##### **Plant City Strawberry & Citrus Salad**

arugula, goat cheese & spiced pecans

#### Appetizers

**Local Seafood Chowder** tender shrimp, fish and scallops combined in a creamy white wine broth with veggies

**Sautéed Shrimp** cheddar grits, chorizo & leek ragout

#### Entree

**Mojito Chicken** local corn & tomato relish

**Herb Grilled Mahi Mahi** citrus rum butter

**Grilled Flat Iron Steak** cipollini onions & steak butter

#### Accompaniments

Sautéed Vegetable Medley

Roasted Tri-Colored Potatoes

#### Dessert

Key Lime Pie

#### Beverage

Freshly Brewed Regular & Decaf Coffee

Iced Tea

Buffets require a minimum of 25 guests.  
A \$5 per person charge will apply to groups under 25 guests.



# DINNER MENUS

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## PLATED DINNER

### THE WYNDHAM

#### FIRST COURSE (1)

##### Garden Salad

cucumbers, grape tomatoes, shaved carrots, feta, spinach & baby arugula with champagne vinaigrette

##### Caesar Garlic

croutons, shaved parmesan, romaine & classic Caesar

##### Caprese

fresh mozzarella, vine ripe tomatoes, fresh basil & pesto +\$4

#### SECOND COURSE (Choice of 2)

##### Beef

##### Petite New York Strip Steak 4oz, \$52

center cut angus beef in a onion & mushroom demi

##### Braised Shorts Ribs, \$52

in a cabernet-pearl onion reduction

##### Filet Mignon 6oz, \$62

center cut angus beef tenderlion, chive steak butter

##### Chicken

##### Grilled Basil, \$48

in a pesto cream sauce & tomato basil relish

##### Cordon Bleu, \$55

breaded & stuffed with ham & Swiss cheese

##### Valdostano, \$55

thin chicken cutlets topped with prosciutto, roasted peppers & Fontina cheese, cooked in a flavorful wine sauce

##### Fish

##### Grilled Salmon, \$48

grilled in a teriyaki glaze

##### Herb Grilled Mahi Mahi, \$48

grilled with pineapple-jalapeno salsa

##### Pecan Crusted Grouper, \$50

baked in a brown butter sauce

##### Vegetarian

##### Butternut Squash Ravioli, \$44

in a sage, brown butter sauce

##### Penne Provencal, \$48

in a tomato, garlic & white wine sauce with seasonal vegetables & shaved parmesan

#### ACCOMPANIMENTS (2)

Coconut Rice

Roasted Red Bliss Potatoes

Garlic Romano Whipped Potatoes

Asparagus Spears

Sautéed Vegetable Medley

#### THIRD COURSE

Chef's Cake of the Day

#### BEVERAGE

Freshly Brewed Coffee & Tea

Iced Tea

All dinners served with warm dinner rolls.

# FAQ

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## **Service Gratuity & Sales Tax**

All menu pricing, room rental, audio visual and other fees except parking are subject to a 23% service charge and prevailing FL state tax.

## **Extra Hours Charge**

There is a 4 Hour Maximum for banquets. There will be a \$100 fee (plus tax & service) for any additional hour.

## **Banquet Food and Beverage Minimum (December-April)**

Friday & Saturday Breakfast/Lunch - \$3,500

Dinner - \$10,000

Sunday-Thursday Breakfast/Lunch - \$2,500

Dinner - \$7,500

## **Banquet Food and Beverage Minimum (May-November)**

Friday & Saturday Breakfast/Lunch - \$2,500

Dinner - \$7,500

Sunday-Thursday Breakfast/Lunch - \$1,500

Dinner - \$5,000

A Food & Beverage minimum is the required minimum amount one must spend in food and beverage for the banquet space selected. This amount does not include state tax or service charge. Any selections made for food and beverage go directly towards the food and beverage minimum. If a food and beverage minimum is not met, the remaining balance will be charged as room rental.

## **Child Meals**

Children 4 and under - FREE

Children 4-12 - 35% off Selected Meal

## **Reserving Your Date**

A signed contract and a \$1,000 non-refundable deposit are required to secure your date. Wyndham Deerfield Beach Resort does not hold dates for longer than (24 hours) and has the option to sell without a deposit.

## **Payment Schedule**

A \$1,000 non-refundable deposit is required to secure your date. 50% of contracted estimated charges must be paid 3 months prior to event date. Final payment is due 1 week prior to event date. Initial payments can be made by cash, credit card, personal check or certified check. Final payment cannot be made by personal check. All payments are non-refundable.

# FAQ

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## **Meal Count**

If more than 1 entrée selection is offered for a plated meal, guests' orders must be taken through the host's RSVP cards. Orders must be presented to the Catering Manager 2 weeks prior to event date. It is the host's responsibility to indicate selected entrees on individual place cards.

## **Attendance**

An estimated number of attendees is required upon contract signing. Please note, this number can be increased, but CANNOT be decreased. Guaranteed attendance is required 2 weeks prior to event. If attendance falls below the guarantee, host is still responsible for the original guarantee.

## **Linens**

The Wyndham Deerfield Beach Resort provides ivory, white or black floor length linens for your event. Specialty linens may be ordered with your Catering Manager for an additional fee.

## **Valet & Self Parking**

Day of Event parking is discounted at \$25 Valet and \$20 Self for all guests. Please see your catering manager for prepaid options.

## **Décor, Entertainment & Party Items**

All décor and entertainment can be supplied from your preferred vendor. The Catering Manager will also supply you with a list of Wyndham's preferred vendor list. Please note, the following items are not permitted: smoke/fog machines, nails/glue for hanging purposes. All items must be removed from banquet space at the completion of your event or storage fees will apply.

## **Celebration Cake**

You are welcome to bring in your celebration cake from Wyndham Deerfield Beach Resort's preferred vendor list, or a vendor of your choice.

## **Damage to Facility**

Should any damages occur during event by the host or guests, the host will be financially responsible for the repair of damaged property.

## **Insurance**

Certificate of insurance is required for all outside vendors.

## **Room Set-Up**

Host and vendors are permitted to enter the banquet space 2 hours prior to event start time. If additional time is requested, it will be subject to availability and at the discretion of the Catering Manager. If a request to change the room set-up is made day of event, a \$250 reset fee will be applied to the final bill.

# CONTACT INFORMATION

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